

# Harris Organic Wines

**Harris Organic Wines was established in 1998. All our grapes are grown here at our non-irrigated, certified (ACO) organic vineyard, right here. All wines are made on-site by independent vigneron Duncan Harris.**

## **Dry Whites**

### **Chenin Blanc**

This organically grown Chenin Blanc has a nose showing a little bottle development and some toasty characters. It has a dry, rich complex palate with ripe flavours and a clean finish. Enjoy chilled on a summer day. Alc.13 %.

### **Verdelho**

This organically grown Verdelho has a nose showing a little bottle development and some toasty characters. It has a dry, full rich complex palate with tropical flavours and a clean finish. A good example of what can be done with hand picked grapes. Alc.13 %.

### **Chardonnay**

This organically grown Chardonnay has a nose showing a little bottle development and some clean characters. It has a dry, full rich palate with some ripe flavours and a clean finish. An example of some well handled fruit producing an easy drinking good quality organic wine from the hot climate Swan Valley. Alc.13 %.

### **Sparkling - Madeleine Claire**

This traditional method sparkling wine is named after my daughter Madeleine Claire. Ripe organic chardonnay was hand picked at our organic vineyard which includes 375 Chardonnay vines. The fruit was crushed, destemmed and pumped into a ferment tank before draining and pressing. The ferment was started with our natural yeasts and continued at 20C. The ferment continued until the carbon dioxide gas production slowed. Once the sugar level was low the wine was pumped to tank with a little yeast lees for underground cellaring for 3 months. The wine was then sparkled and bottled to produce a brut style traditional method sparkling blanc de blanc.

### **Sparkling Shiraz**

Ripe organic shiraz was hand-picked at our organic vineyard which includes 900 shiraz vines. The fruit was crushed, destemmed and pumped into a ferment tank to ferment on skins for a few days before draining and pressing. The ferment was started with our natural yeasts and continued at 20C. Once the sugar level was low the wine was pumped to casks with a little yeast lees for underground cellaring for 12 months. The wine was then sparkled and bottled to produce a brut style traditional method sparkling shiraz.

## **Reds**

### **Shiraz**

Shiraz from our organic vineyard was basket pressed, natural yeast fermented and aged for 20 months in American oak. "Lifted spicy fragrances merge into the rich savoury dark plum aromas. The palate is robust with ripe tannins and subtle oak in the background." It is good drinking now and will keep for several years. Alc.13 %.

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## Malbec

There is only one row of certified organic malbec in Western Australia. The grapes were basket pressed and aged in American oak for 9 months. The palate has excellent smoothness and berry flavours. Only 260 bottles produced.

The palate is smooth, with flavours of chocolate, cacao, vanilla, with fragrances of jasmine and frangipani on the nose. A delicious light red wine with perfect balance and a long finish. Drink now or keep for several years. Alc.13 %.

## Dessert and Sweet Wines

### Rose'

The organic hand-picked grapes produce a sweet table wine. This luscious sweet wine has a nose of rose petals and has flavours of Turkish delight and a delightful peach-stone finish.

Pale straw to pink, this light wine is a favourite with all of our friends. Alc.11 %. Drink now!

### Pedro Ximenez

A burnished golden colour with flavours of honey, butterscotch and Christmas pudding. This wine has a complex, lingering sweetness that is beautifully balanced. Fortified with the only organic Australian brandy.

This unique and exquisite natural wine is a favourite served as an aperitif or desserts.

### Liqueur Verdelho

A burnished golden colour with flavours of maple syrup, butterscotch and dried fruit pudding. This wine has a rich, lush texture with soft and velvety tannins that are caressing and deeply lingering with beautifully balanced sweetness. Fortified with certified organic brandy spirit. Alc. 18.5%.

This wine is a favourite served as an aperitif or desserts.

### White Port - Crème de Vin

A pale gold colour and a palate of creamy peach, pear and toffee flavours. This wine has a sweet yet complex finish and a great balance. This style is often called 'cream'. A soft light dessert wine.

Delightful with pears and cream or on its own, a soft fortified dessert wine 16% Alc 750mL.

Crème de Vin, meaning Cream of Wine. Served chilled.

### Vintage

Fortified Vintage Port – Late in the summer fully ripe dry-grown organic shiraz was hand-picked at high sweetness. The wine was fortified with certified organic brandy spirit before underground cellaring and maturation and bottled after 18 months. The only Australian certified organic “Vintage style port”. The vintage is fresh and has vibrant purple hues, showing that it will certainly go the distance, hence re-cork every 15 years.

### Liqueur Shiraz

A red fortified wine in a liqueur style Port – Late in the summer ripen dry-grown organic shiraz was hand picked at high sweetness. The wine was fortified with certified organic brandy spirit before underground cellaring and maturation and bottled after a minimum of 24 months. The only Australian certified organic “Liqueur Shiraz”. This vintage wine is fresh and has vibrant red hues, showing its vibrancy and lush texture with softness and a deeply lingering sweetness that is beautifully balanced.

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## Spirits

### Brandy

Harris Organic Brandy is the only certified organic brandy in Australia. Note: Available in 750mL bottles and alcohol content is 40%.

Double-distilled using a wood-fired pot still this hand-made brandy is evocative of the old brandies made at Cognac in France.

Once the spirit has been collected it is placed in small French oak casks in the underground cellar to mature for a minimum of 3 years.

This brandy has complex characters that include caramel, toffee, notes of orange, vanilla, smoky spice and cloves.

This Brandy has no sulphites or any chemicals or filtering agent added. ie no additives, no perfumes, no oils, no sugar, no fat, no acid added in this product, just grapes and rainwater. This single vintage brandy has the date of distillation and date of bottling on the back label.

### Unwooded Brandy

Harris Organic unwooded brandy is the only certified organic brandy in Australia. Note: Available in 750mL bottles and the alcohol content is 40%.

Double-distilled using a wood-fired pot still this hand-made brandy is evocative of the old brandies made at Cognac in France.

Once the spirit has been collected it is bottled immediately.

This brandy has characters that include grapey notes and brandy overtones.

This unwooded brandy has no sulphites or any chemicals or filtering agent added. ie no additives, no perfumes, no oils, no sugar, no fat, no acid added in this product, just grapes and rainwater.

### Vodka

Harris Organic Vodka is the only certified organic grape vodka made in Australia.

Organic grape Vodka is not double distilled but distilled many times to produce the purest natural spirit. It is not aged in oak. This pure clear spirit is bottled directly from the still, however. It has clean and elegant flavours of aniseed, rock candy, vanilla, passion fruit, banana and almond. We use this organic grape vodka for fortifying our organic dessert wines.

This Vodka has no sulphites or any other chemicals or filtering agent added. ie No additives, no perfumes, no oils, no sugar, no fat, no acid added in this product, just grapes and rainwater. 40% alc. This special gluten-free vodka has the date of distillation and date of bottling on the back label.

### Gin

Harris Organic Gin is the only certified organic grape vodka made in Western Australia.

Organic grape vodka is carbon filtered before redistilling with estate-grown botanicals. It has clean and elegant flavours. 750mL and 45% alc.